Commodity Specification

WHOLE EGGS

MAY 2003

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I. GENERAL

Whole eggs produced under this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

Five-pound cartons (082065) - Frozen homogenized whole eggs with a color stabilizer packaged 5 pounds (2.27 kg) net weight in a pitcher-pour type, polyethylene-coated paperboard carton, and packed six 5-pound (2.27 kg) cartons per fiberboard shipping container with 30 pounds (13.61 kg) net weight. A purchase unit will consist of 1,334 shipping containers totaling 40,020 pounds (18,153 kg).

Thirty-pound containers (082030) - Frozen whole eggs (without color stabilizer) packed in a full opening type plastic container with snap-on type lid, 30 pounds (13.61 kg) net in each plastic container. A purchase unit will consist of 1,320 shipping containers totaling 39,600 pounds (17,962 kg).

Bulk liquid whole eggs (083090) - Bulk liquid whole eggs (without color stabilizer) for further processing, packed and shipped in insulated tankers, 48,000 pounds (21,772 kg) net weight in each tanker. A purchase unit will total 48,000 pounds (21,772 kg).

II. COMMODITY SPECIFICATION

Once awarded a contract, the contractor/processor must provide a copy of this Specification to the United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) food inspector.

A. Basic Requirements

1. Date Processed. The frozen whole eggs with color stabilizer, frozen whole eggs (without color stabilizer), and bulk liquid whole eggs without color stabilizer (bulk liquid egg) must be produced after the date of the contract.

2. Inspection. The frozen whole eggs with color stabilizer, frozen whole eggs (without color stabilizer), and bulk liquid egg must comply with this Specification and the Regulations Governing the Inspection of Eggs and Egg Products (9 C.F.R. part 590) in plants in the United States or in the Commonwealth of Puerto Rico operating under the Egg Products Inspection Program of FSIS, USDA. Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Inspection of Egg Products (9 C.F.R. part 592) under the supervision of an FSIS, USDA (food inspector). The FSIS food inspector will be responsible for certification of compliance with the requirements of this Specification for liquid whole eggs; including processing; sampling; laboratory results; packaging and packing; labeling and marking; net weight; and checkloading.

II.A.

3. FSIS Requirements**. The commodity must be produced and processed in an FSIS Federal establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.**

4. Processing Sequence Requirement. The liquid whole eggs with color stabilizer and liquid whole eggs (without color stabilizer) must be processed, pasteurized, cooled, packaged, and packed in the same plant.

B. Liquid Whole Eggs

1. Origin of Shell Eggs. The liquid whole eggs must be processed from shell eggs of domesticated chickens. The shell eggs must have been produced in the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands. **If the contractor uses or handles shell eggs or egg products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those shell eggs or egg products to ensure they are not used in the commodities produced under this Specification.** This plan must be made available to the FSIS food inspector and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the FSIS food inspector or other Government official(s) in accordance with Article 76 of USDA-1.

a. The shell eggs, when presented for breaking, must be:

(1) Commercial nest-run (shell eggs which are merchandised as they come from production facilities without washing, grading, or sizing);

(2) Washed ungraded eggs (shell eggs which are washed and merchandised from production facilities without grading or sizing);

(3) Commercial consumer grade AA or A (shell eggs which contain no more restricted eggs than permitted for U.S. Consumer Grade B shell eggs); or

(4) U.S. Consumer Grade AA or A based on destination tolerances or U.S. Nest-Run Grade.

b. The shell eggs must not be more than 30 days old when presented for breaking.

c. For the commercial nest-run, washed ungraded, and commercial consumer grades of shell eggs, the contractor will provide the FSIS food inspector a certificate of

conformance certifying the age and quality of shell eggs and stating the lot identification and quantity of each lot prior to breaking.

d. For U.S. Consumer Grades or U.S. Nest-Run Grade of shell eggs, the U.S. Grade may be stated on a USDA Poultry Products Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA Consumer AA or A, Sample Grade AA or A, or Nest Run Grade stamp.

2. Liquid Whole Eggs In Natural Proportion. The liquid whole eggs must be egg whites and egg yolks in natural proportions as broken from the shell eggs. The egg whites and egg yolks in the liquid whole eggs must be processed into a uniform mix.

3. Liquid Whole Eggs From Other Plants. The liquid whole eggs may be transferred or obtained from another plant for further processing, provided the liquid whole eggs are produced in compliance with this Specification and FSIS regulatory requirements. The USDA Egg Products Inspection and Grading Certificate must state the date and time the shell eggs were broken.

C. Bulk Liquid Whole Eggs Without Color Stabilizer

1. Requirements. Unless otherwise specified in II.C., bulk liquid egg must be produced from liquid whole eggs (without color stabilizer) and processed in accordance with II.A. and II.B. Unless otherwise specified, the bulk liquid egg commodity will be shipped unpasteurized to an FSIS Federal establishment for further processing in accordance with FSIS regulatory requirements.

2. Solids. Pasteurized bulk liquid egg must have a total egg solids content equal to or greater than 23.6 percent. Egg yolks may be added or egg whites removed to increase the total solids of the liquid whole egg broken in natural proportion to 23.6 percent.

3. Holding and Cooling Temperatures. Product holding and cooling procedures for bulk liquid egg, unpasteurized or pasteurized, must comply with FSIS regulatory requirements.

4. Organoleptic Requirements. Bulk liquid egg is subject to examination for the organoleptic requirements found in II.J.2. upon completion of loading the tanker and prior to certification in accordance with this Specification.

5. Tankers.

a. Equipment. Bulk liquid egg must be shipped in commercial tank trucks (tankers). Transport tankers must meet 3-A Sanitary Standards with the domes and product outlet valve covers designed to be properly sealed. Each tanker must be cleaned and sanitized prior to each shipment in accordance with FSIS regulatory requirements.

II.C.5.

b. Temperature. Tankers must be insulated and have the capability of maintaining bulk liquid egg at a product temperature not higher than 40 °F (4.4 °C).

6. Loading of Tankers. Each tanker must contain 48,000 pounds (21,772 kg) of bulk liquid egg (see IV.B.4. for variations permitted).

D. Processing Liquid Whole Eggs With Color Stabilizer

1. Formulation. A color stabilizer must be added to the liquid whole eggs to inhibit the greenish-gray discoloration that can develop in cooked egg entrees when they are held at serving temperatures; for example, scrambled eggs and omelets held for serving at the temperatures used for steam tables. A food grade color stabilizer must be used.

a. Color stabilizer. The color stabilizer must be one of the following (based on percent of the weight of the liquid whole eggs):

(1) Citric acid--0.2 percent (maximum),

(2) Monosodium phosphate--0.5 percent (maximum), or

(3) Monopotassium phosphate--0.5 percent (maximum).

b. Water. Water may be used as a carrier for the citric acid, monosodium phosphate, or monopotassium phosphate. If a water carrier is used, the water must contain not less than 50 percent by weight of the color stabilizer.

c. Citric acid.

(1) If citric acid is used as a color stabilizer, the amount that can be used may be based on the amount needed to adjust the pH of the liquid whole eggs to a pH of 6.5-6.8 rather than the maximum of 0.2 percent permitted by II.D.1.a.(1).

(2) If citric acid is used, it must be added to and incorporated into the liquid whole eggs in a manner that does not precipitate or coagulate the proteins of the whole eggs.

2. Blending. The color stabilizer and liquid whole eggs must be blended into a uniform mixture.

3. Homogenization. Only the liquid whole eggs with color stabilizer must be homogenized. A minimum pressure of 500 pounds (227 kg) per square inch is required to reduce the whole egg components into small particles that are uniform in size and evenly distributed throughout the liquid. Homogenization of the liquid whole eggs with color stabilizer

must be accomplished before the heated liquid enters the holding tubes of the pasteurization system.

E. Pasteurization

The liquid whole eggs with color stabilizer and liquid whole eggs (without color stabilizer) must be pasteurized: (1) within 48 hours from the start of breaking and (2) at a temperature of not less than 142 °F (61.1 °C) and held at that temperature for not less than 3.5 minutes.

F. Verification of pH (Acidity)

To ensure proper blending of citric acid as a color stabilizer in the finished product, the pH of pasteurized liquid product shall be tested hourly during packaging and the results recorded. Any sample with a pH lower than 6.5 or higher than 6.8 will result in rejection of the lot. The product's pH will be determined using a pH meter with a scale graduated in 0.1 units and a reproducibility of less than 0.05 units. The FSIS food inspector will observe daily calibration of the pH meter using a standard buffer solution and will monitor the routine testing of packaged product prior to freezing. Test results for each lot must be maintained with applicable batch formulation records.

G. Packaging and Packing

1. Materials.

a. Requirements. All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to their contents, and must be approved by the Food and Drug Administration (FDA) for use in contact with food products.

b. Fiberboard shipping containers

(1) Requirements. The fiberboard shipping container must: (a) be of such size to pack the cartons of product without slack filling or bulging; (b) protect the interior cartons against loss and damage; (c) withstand the humidity and temperature during the conditions of use; and (d) have the combined facings weight, the bursting strength, and the compression strength (edge crush value) to withstand the stress of handling, shipping, stacking, and storage.

(2) Final closure. The final closure of the fiberboard shipping containers must be secure and made with commercially acceptable filament-reinforced tape, plastic film package tape, non-metallic strapping, adhesive, or other similar types of materials that are applicable for cold temperature storage conditions and that provide for safe handling of the food product. Steel or wire straps must not be used for the final closure. Staples must not be used for the final closing of fiberboard shipping containers. However, staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container

and tightly clenched to eliminate sharp edges prior to packing cartons of product into the shipping containers.

2. Liquid Whole Eggs With Color Stabilizer.

a. Packaging material. Liquid whole eggs with color stabilizer must be packaged in polyethylene-coated paperboard cartons. The carton must be the pitcher-pour type and must be fabricated from folding grade, bleached paperboard. The seams of the carton must be bonded by a coating-to-coating heat seal that provides the same protective qualities as the body of the carton. Cartons of equivalent construction and materials may be used.

b. Packaging. Each carton must contain 5 pounds (2.27 kg) net weight of liquid whole eggs with color stabilizer.

c. Packing. Six 5-pound (2.27 kg) cartons of liquid whole eggs with color stabilizer must be packed upright in each fiberboard shipping container.

3. Liquid Whole Eggs (Without Color Stabilizer).

a. Packing material. Liquid whole eggs (without color stabilizer) must be packed in a full-opening type plastic container. The container must have a smooth, seamless internal surface, and a snap-on lid that remains secure during handling, loading, and stacking. The plastic container must withstand variations in temperature and have the impact and structural strength to withstand the abuses of handling, shipping, stacking, and storage.

b. Packaging. Each container must contain 30 pounds (13.61 kg) net weight of liquid whole eggs (without color stabilizer).

H. Freezing

The pasteurized liquid whole eggs with color stabilizer and pasteurized liquid whole eggs (without color stabilizer), otherwise herein referred to as the "commodity," must be packaged and placed in the freezer within 8 hours from the start of pasteurizing and frozen within 60 hours after pasteurization.

I. Sampling and Laboratory Analyses

1. Definition of a Lot. A lot is a day's production of: (a) liquid whole eggs with color stabilizer, or (b) liquid whole eggs (without color stabilizer).

2. Sampling. The commodity will be: (a) sampled in the liquid form for laboratory analyses and analyzed for compliance with microbiological requirements, (b) examined in the liquid or frozen state for organoleptic requirements, and (c) accepted or rejected on a lot basis.

The number of samples to be collected from each lot and the number of composite samples (the USDA or USDA-contracted laboratory will composite and analyze samples) to be submitted for microbiological analysis by the FSIS food inspector for each lot are as follows:

Number of Fiberboard Shipping Containers or 30-Pound (13.61 kg) Plastic Containers in Lot	Number of Samples	Number of Composite Samples
1,200 or less	4	1
1,201 - 3,200	8	2
3,201 - 5,200	12	3
over 5,200	16	4

3. Samples for Laboratory Analyses. The FSIS food inspector will collect samples for laboratory analyses at random from each lot.

a. The FSIS food inspector will collect a sample in the liquid form from: (1) one 5-pound (2.27 kg) carton of liquid whole eggs with color stabilizer from each fiberboard shipping container selected, or (2) each 30-pound (13.61 kg) plastic container of liquid whole eggs (without color stabilizer) selected.

b. The USDA or USDA-contracted laboratory will composite (II.I.2) the samples received.

4. USDA Laboratories. Samples for laboratory analyses must be submitted to one of the USDA or USDA-contracted laboratories below. If conditions or workload of a USDA or USDA-contracted laboratory do not permit the prompt handling of samples, AMS will request that the samples be submitted to one of the other USDA or USDA-contracted laboratories. Costs incurred for sampling, shipping the samples, and the laboratory analyses will be paid by the contractor.

USDA, AMS, Science and Technology Programs
National Sciences Laboratory
801 Summit Crossing Place, Suite B
Gastonia, North Carolina 28054
Telephone (704) 867-3873

Laboratory Services Division
Minnesota State Department of Agriculture
90 West Plato Boulevard, Room 241
St. Paul, Minnesota 55107-2094
Telephone (651) 297-1901

Laboratory Services Division
Oregon Department of Agriculture
1207 Northwest Naito Parkway, Suite 204
Portland, Oregon 97209-2835
Telephone (503) 872-6644

II.I.

5. USDA Laboratory Analyses.

a. Microbiological methods. The samples will be composited and analyzed by the USDA or USDA-contracted laboratory in accordance with any approved AOAC International or FDA's Bacteriological Analytical Manual methods, or methods approved by other National or International organizations and accepted be AMS for Salmonella, standard plate count, and coliform determinations. Four consecutively collected samples in numerical sequence from one lot will be composited (see II.I.2.) and tested by the USDA or USDA-contracted laboratories.

(1) Salmonella. One hundred grams of each composite sample will be analyzed for Salmonella. **Each lot must be found negative for Salmonella. No retesting will be allowed.** The result of each composite sample will be reported on the USDA Egg Products Inspection and Grading Certificate.

(2) Standard plate count. When two or more composite samples from a lot are analyzed for standard plate count, the result will be averaged by the laboratory and the average will be reported on the USDA Egg Products Inspection and Grading Certificate; except that when any one result exceeds the applicable limit in II.J.1., all results will be reported and the lot rejected.

(3) Coliform count. For each composite sample, the analysis results will be reported on the USDA Egg Products Inspection and Grading Certificate. The results for the composite samples for coliform count will not be averaged.

b. Results. For a lot, the result for each type of laboratory analysis will be reported for each composite sample submitted to a USDA or USDA-contracted laboratory (see II.I.2. and 4.). When two or more composite samples for a lot are submitted, the results for coliform count for the composite samples will not be averaged. In these cases, the highest result for the coliform count will determine whether the lot complies with the applicable microbiological requirement.

c. Samples failing microbiological requirements. A lot of commodity failing to meet the above microbiological requirements in II.J.1. cannot be used under this Specification.

6. Timely Receipt of Laboratory Results. The contractor must present the packaged commodity to a FSIS food inspector so the commodity may be sampled, the samples sent to the USDA or USDA-contracted laboratory, and the laboratory analyses performed in time for the laboratory results to be available for the contractor to meet the delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal holidays, from the receipt of the samples by the USDA or USDA-contracted laboratory, the number of days' delay will be added to the permissible delivery period before liquidated damages for late delivery will be assessed.

7. USDA Sampling Option. USDA may select additional commodity for further inspection or may draw additional samples for laboratory analyses.

8. Retesting for Standard Plate Count and Coliform Count.

a. The contractor may request approval from the Contracting Officer for retesting of any lot when results of the original laboratory analyses exceed the microbiological requirements specified in this Specification for standard plate count and coliform count. If authorized, the identified lot will be sampled (examined) according to FSIS procedures and instructions, and retested for standard plate count and/or coliform count in accordance with II.I.5. Any lot of commodity that does not comply with the requirements of this Specification is not eligible for certification. Only one retest per lot is permitted.

b. Retest samples will be submitted to the USDA or USDA-contracted laboratory where the original analyses were performed.

c. The laboratory results of the retest samples will supersede those of the original analysis. The retest results will be final.

9. Retesting for Salmonella. **Egg product found Salmonella-positive must not be used under this Specification. Retesting will not be permitted.** Egg product analyzed and found Salmonella-positive will be segregated and handled in accordance with FSIS procedures.

J. Acceptance Requirements for Packaged Pasteurized Commodity

1. Microbiological Requirements. The commodity must comply with the following microbiological requirements when sampled and analyzed in accordance with II.I.

a. Salmonella results will be negative.

b. Standard plate count will not exceed 10,000 colony forming units (CFU) per gram.

c. Coliform count will not exceed 10 per gram.

2. Organoleptic Requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs (without color stabilizer) must comply with FSIS regulatory requirements. The frozen whole eggs with color stabilizer and liquid or frozen whole eggs (without color stabilizer) will be examined according to FSIS procedures and instructions, and any lot of commodity that does not comply with FSIS regulatory requirements cannot be used under this Specification.

II.

K. Net Weight

The examination of the packaged commodity for net weight will be performed in accordance with the net weight procedures established by the FSIS.

III. LABELING

Commercial labeling (III.A. and III.G.-H.) or USDA, AMS labeling (III.B.-H.) must be used. When commercial or USDA, AMS labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. THE CONTRACTOR MUST USE THE SAME LABEL FORMAT (EITHER COMMERCIAL OR USDA) WITHIN A PURCHASE UNIT.

A. Commercial Labeling Requirements

Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this Specification.

1. Distributor Labels. Commercial labels must be the processor's own commercial label. Distributors' labels are not allowed.

2. Traceable Product.

a. The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this Specification and commercial product, the identification system must differentiate between USDA and non-USDA purchased products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements.

b. Before production begins on the contract(s), the processor/contractor must forward to the Contracting Officer, by facsimile (fax), a copy of the processor's product identification and record system, including code explanation, to: Contracting Officer, Commodity Procurement Branch, Poultry Programs, AMS, U.S. Department of Agriculture, Rm. 3941-S, STOP 0260, 1400 Independence Avenue, SW, Washington, D.C., 20250, fax number (202) 720-5871, phone number (202) 720-7693. Changes made to a processor's identification and record system must be resubmitted. USDA may select additional commodity and audit the required product identification and record system for compliance purposes.

c. The FSIS food inspector will include the product identification code(s) on the USDA Egg Products Inspection and Grading Certificate that will accompany the product to destination.

B. USDA, AMS Labeling Requirements

When USDA, AMS (USDA) labeling is used, any deviation from the USDA labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking information on cartons, plastic containers, and shipping containers must be water-fast, nonsmearing, of a contrasting color, clear, and readable.

1. Processor Identification. The name, address, and phone number of the processor must appear on each shipping container.

2. Inventory Control Label. The processor may use a pressure-sensitive label to place any additional information (including bar codes) for processor inventory control purposes. This label may be applied somewhere on the surface of the shipping container. The label must not cover or conflict with the labeling requirements of this Specification.

C. USDA Labeled 5-Pound (2.27 kg) Cartons

The required labeling and marking information, in essentially the same layout, is set out in EXHIBIT 1, and must be legibly embossed, stamped, or printed on the principle display panel of each carton.

D. USDA Labeled Shipping Containers for 5-Pound (2.27 kg) Cartons

1. Labeling and Marking Information. The required labeling and marking, in essentially the same layout, is provided in EXHIBITS 2 - 5. This information must be legibly preprinted, stamped, or stenciled on the container, or on a separate pressure-sensitive label.

2. Recyclable Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 6. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

3. Handling Information On 5-Pound (2.27 kg) Cartons. The handling information required on the top panel of each shipping container containing 5-pound (2.27 kg) cartons must be legibly printed, in essentially the same layout, as set out in Table 1. Alternatively, the contractor may furnish the information (Table 1.) on a water-proof or water-resistant instructional sheet inserted in each shipping container on top of the 5-pound (2.27 kg) cartons.

III.D.3.

Table 1. KEY POINTS ABOUT FROZEN WHOLE EGGS

KEY POINTS ABOUT FROZEN WHOLE EGGS

HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

STORING: Place frozen pasteurized whole eggs with color stabilizer into freezers immediately upon delivery.

THAWING: Thaw in refrigerator (35 °F to 40 °F) (1.7 °C to 4.4 °C) in sealed cartons (approximately 48 to 72 hours to thaw). Thaw only amount needed.

Use thawed whole eggs within 24 hours. Immediately refrigerate at 35 °F to 40 °F (1.7 °C to 4.4 °C) any unused portion remaining in carton.

USING: Mix before use. Cook eggs until firm. In casserole-type mixed egg dishes, cook or bake until internal temperature reaches 160 °F (71 °C).

LEFTOVERS: Do not pour unused whole eggs back into carton. Refrigerate in a clear, tightly covered container. Use within 24 hours.

EQUIVALENCY:

Whole Eggs: (Large Size)

	WEIGHTS	MEASURES
1	1 3/4 oz.	3 Tbsp.
10	1 lb. 1 3/4 oz.	2 Cups
12	1 lb. 5 1/2 oz.	2 1/2 Cups
19	2 lbs. 2 oz.	1 Quart
25	2 lbs. 13 oz.	1 Qt. 1 1/4 Cups
50	5 lbs. 8 oz.	2 Qts. 2 1/2 Cups

4. Nutritional Labeling. A "nutrition facts panel" indicating the nutrient content of the commodity is required on the "one end" designated panel of each shipping container of 5-pound (2.27 kg) cartons. The nutrition information shown on the panel must be calculated from analytical results of one serving equaling 3 tablespoons (50 g) of pasteurized eggs. The nutrition facts panel must comply with applicable FDA nutritional labeling requirements (21 C.F.R. § 101.9, excluding 21 C.F.R. § 101.9(j)).

a. The nutrition facts panel must be preprinted on the "one end" designated panel of each shipping container, or printed on a pressure-sensitive label and applied to the "one end" designated panel of each shipping container. The pressure-sensitive label must not cover or conflict with the labeling requirements of this Specification.

b. The nutrition facts information and panel, method of application (preprinted or pressure-sensitive label), and its location on the shipping container must be approved by FSIS prior to printing. The contractor/processor is responsible for providing the data used to determine the nutrition facts.

5. Universal Product Bar Code.

a. A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container of 5-pound (2.27 kg) cartons. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by Uniform Code Council, Inc., 7887 Washington Village Drive, Suite 300, Dayton, Ohio 45459.

(1) The contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and will use a unique item code number for frozen whole eggs in 5-pound (2.27 kg) cartons purchased under this Specification. The contractors need not join Uniform Code Council, Inc., Dayton, Ohio.

(2) The 14-digit UPC code for shipping containers of frozen whole eggs in 5-pound (2.27 kg) cartons is: 1 07 15001 01568 3

b. The UPC code must be printed on the lower right-hand corner of the "one end" designated panels of each shipping container.

E. USDA Labeled 30-Pound (13.61 kg) Plastic Containers

1. Labeling and Marking Information. The required labeling and marking information, in essentially the same layout, is set out in EXHIBIT 7. This information must be legibly preprinted, stamped, or stenciled on the container, or on a separate pressure-sensitive label.

2. Recyclable Symbol and Plastic Materials Code. The contractor shall place somewhere on the surface of each 30-pound (13.61 kg) plastic container the appropriate plastic materials code shown in EXHIBIT 6. The plastic materials code must be of sufficient size and legibly printed.

F. Use of Previously Printed USDA Labeling Materials

Carryover inventories of existing supplies of (USDA labeled) printed labels or shipping containers from the Commodity Specification for Pasteurized Whole Eggs dated July 2002 may be used. If the ingredients statement or nutritional facts information or panel changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS.

Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, (5) lot number, or (6) nutritional fact information or panel may be used if this incorrect information is corrected. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink in the appropriate area

on each container. Any printed materials with incorrect information, other than these specific examples, must be approved by the Contracting Officer, Poultry Programs, Washington, D.C. prior to use. Additionally, the name, address, and phone number of the processor must appear on each shipping container.

G. Additional Labeling Issues

The following are not acceptable for use under this Specification:

-- Commercial labels that do not have a processor traceability system and code.

-- Distributor commercial labels.

-- Two or more different commercial labels in the same purchase unit.

-- Commercial labels and USDA labels in the same purchase unit.

H. F.a.s. Vessel Deliveries

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Material Compliance and Defects

1. Verification of Specified Packaging and Packing Materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the FSIS food inspector the following certification on company stationery signed by a person authorized to do so by the contractor:

"(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Whole Eggs dated May 2003, comply or will comply with the terms of this Commodity Specification.

Name_____

Title_____"

One certification is adequate for all production under this Specification.

2. Defects.

a. Carton defects. The exterior of the cartons must be clean and free of product before packing into fiberboard shipping containers. Cartons containing product must not leak and must be free of defects that affect the structural quality of the carton and protection of the product or permit quality deterioration during storage; for example, carton torn, punctured, or buckled; corner crimped or crushed; plastic coating missing or blistered; egg entrapped in closure; or carton improperly sealed. Cartons containing product will be examined for packaging defects in accordance with FSIS procedures and instructions.

b. Plastic container defects. Plastic containers must be free of defects that affect the protection of the product or the quality of the product; for example, scratched or scored internal surface; thin or weak spots that affect structural strength, misshapen container or lid, egg entrapped in closure, or lid not fitted securely. Plastic containers will be examined for defects in accordance with FSIS procedures and instructions.

c. Labeling, marking, and container defects. Fiberboard shipping containers will be examined for labeling, marking, and container defects in accordance with the United States Standards for Condition of Food Containers (7 C.F.R. part 42).

d. Tolerance for defects. If samples of packaged whole egg or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable AQL sample plan, the delivery unit of packaged frozen whole eggs will be rejected.

B. Loading and Shipping Requirements

1. Internal Product Temperature.

a. Tankers of bulk liquid whole egg must be 40 °F (4.4 °C) or lower at time of shipping. Tankers of bulk liquid whole egg with product temperatures exceeding 40 °F (4.4 °C) will be rejected for use under this Specification.

b. Frozen egg products must be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 10 °F (-12.2 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 10 °F (-12.2 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered, will be rejected for use under this Specification.

c. Compliance with the internal product temperature requirement will be determined in accordance with the FSIS procedures for frozen or bulk liquid egg product.

IV.B.

2. Certification of Bulk Liquid Egg. The USDA-assigned plant number, product identity, production code and date, seal numbers, and the verification of net weight (weight verification may accompany certificate) must be shown on each USDA Egg Products Inspection and Grading Certificate accompanying each tanker of bulk liquid egg to destination.

3. Sealing of Tankers. Each tanker must be sealed under the supervision of a FSIS food inspector with a USDA seal(s) after the product has been determined acceptable for shipment.

4. Bulk Unit Shipment Net Weight.

a. A purchase or a delivery unit will consist of one tanker totaling 48,000 pounds (21,772 kg) net weight of bulk liquid egg. The net weight must be shown on the USDA Egg Products Inspection and Grading Certificate (scale receipt may accompany load).

b. A weight variation of plus or minus 2 percent (47,040 to 48,960 pounds (21,337 to 22,208 kg)) is permitted on each delivery unit. USDA will pay only for the amount of product **delivered** within the required weight range.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. part 55, 9 C.F.R. part 592 when performed by an FSIS food inspector, FSIS regulatory requirements, and this Specification, at the site of processing, both during and after processing and packaging. The USDA representative may select samples for laboratory analyses or inspect the product at any point in transit, and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading required by Articles 54 and 55 of USDA-1 must be performed by a FSIS food inspector. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the appropriate FSIS District Office. The quality, quantity, weight, packaging, packing, and checkloading of the commodity (including acceptance of the transport container for conveyance) will be evidenced by certificates issued by the FSIS food inspector. The contractor must not ship the commodity unless informed by the FSIS food inspector that the designated lot meets contract specifications.

V. UNITIZATION

Each delivery unit of packaged commodity must be unitized (palletized and stretchwrapped) and comply with the following:

A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of containers must be stretchwrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principle shipping container display panels to facilitate certification examinations.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the following provisions must be adhered to:

A. Inspection and Grading Certificate

A copy of the original USDA Egg Products Inspection and Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA representative, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA representative, warehouseman, or consignee, as applicable.

B. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a FSIS food inspector.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will not require separation by sealing each drop.

C. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency(ies) and the consignee(s) of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

1. In-Plant Deliveries.

a. When in-plant delivery is made, the contractor must notify the appropriate USDA representative and furnish applicable information.

b. When bulk liquid whole egg (without color stabilizer) produced in a plant in accordance with this Specification is used for the production of value-added products in the same plant under a separate final recipient contract, the liquid whole egg or formulated egg product must be pasteurized in accordance with FSIS regulatory requirements.

2. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a FSIS food inspector are also required for transfers in store.

3. Multiple Deliveries. The contractor may deliver product in two or more trucks upon the approval of the recipient and upon USDA being available to perform the necessary checkloading and final acceptance duties. The contractor is responsible for providing appropriate documentation to the KCCO evidencing delivery to ensure proper payment.

D. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the FSIS food inspector, at time of shipment, the number of boxes and pounds for each destination.

At the option of the contractor, a purchase unit with two or more Notices to Deliver (split deliveries) for multiple destinations may be delivered on separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

A. Commodity Requirements

Before acceptance by consignee, the frozen whole eggs may be examined by a USDA representative on a spot-check basis for temperature, condition, identity, and, when applicable, count. The frozen whole eggs may be examined for conformance to contract provisions at any time required by the Contracting Officer.

B. Temperature

Frozen commodity must arrive at destination at an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). When any sample exceeds 15 °F (-9.4 °C) the delivery unit will be rejected for use under this Specification.

C. Costs for Destination Examination

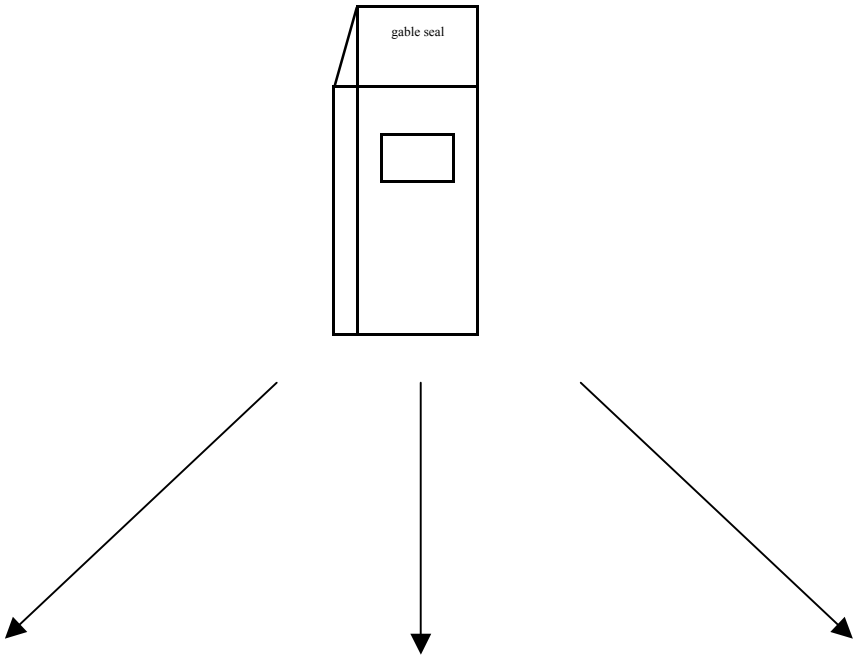
The cost of a destination examination, before or after delivery, by a USDA representative on acceptable product will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. A USDA representative will make arrangements for destination examinations prior to delivery.

Howard M. Magwire
Deputy Administrator, Poultry Programs

Attachments

EXHIBIT 1
USDA Labeled Five-Pound (2.27 kg) Cartons

Individual cartons shall be marked with the information on one of the applicable labels shown below. Markings must be legibly embossed, stamped, or preprinted on cartons, water-fast, nonsmearing, of a contrasting color, clear, and readable. The plant number and production date must be legibly printed on the carton or embossed or printed on the gable seal of the carton. Example label identity statements are shown below. When citric acid is used, each letter and numeral of the identity statement must be the same size of the most prominent letters on the label. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.



Pasteurized Frozen Egg Product
WHOLE EGGS
Monosodium Phosphate with Percent Water as a Carrier, Added to Preserve Color

Kosher Symbol (as applicable)

Plant Number: _____

Production Date: (Julian date (consecutive day of the year))

Pasteurized Frozen Egg Product
WHOLE EGGS
Monosodium Phosphate
Added to Preserve Color

Kosher Symbol (as applicable)

Plant Number: _____

Production Date: (Julian date (consecutive day of the year))

Pasteurized Frozen Egg Product
WHOLE EGGS
CITRIC ACID, ___ PERCENT WATER AS A CARRIER, ADDED AS A PRESERVATIVE

Kosher Symbol (as applicable)

Plant Number: _____

Production Date: (Julian date (consecutive day of the year))

EXHIBIT 2
USDA Labeled Shipping Containers for 5-Pound Cartons

<u>Marking Information</u>: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibits 3, 4, and 5. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a pressure-sensitive label that is applied to each container. Handling information may be printed on the top panel or on a separate waterproof instruction sheet inserted inside the shipping container. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the "TOP PANEL" or "ONE END" designated panel. The processor's name, address, and phone number must be printed on the "TOP PANEL" or "ONE END" designated panel. The recycle symbol and statement must be printed somewhere on the surface of each recyclable shipping container. Adjustments to position of information may be made to accommodate case openings for refrigeration.

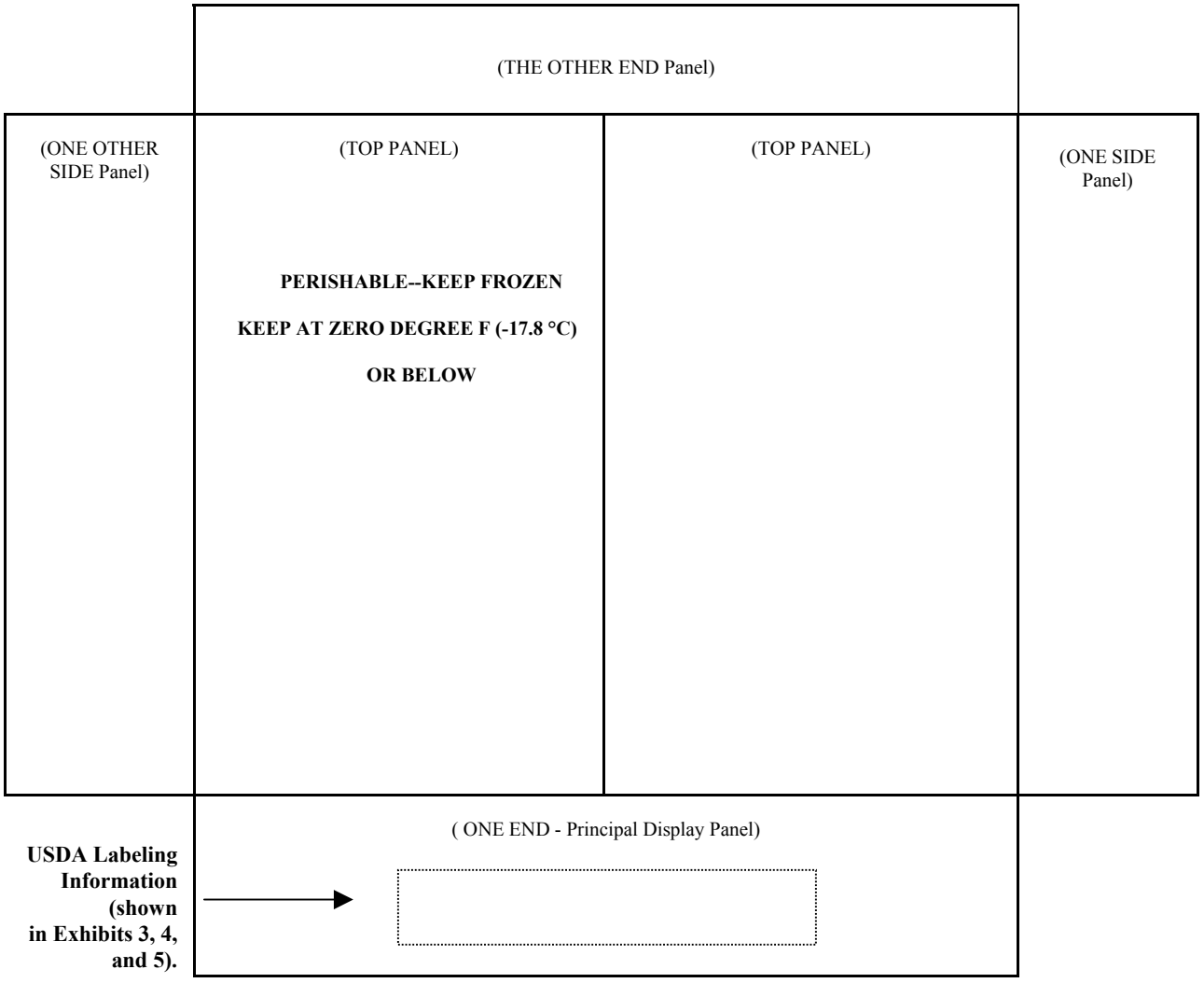


EXHIBIT 3
USDA Label Information for Shipping Containers of Frozen Whole Eggs With Monosodium Phosphate and Water In 5-Pound Cartons

<u>Marking Information</u>: USDA labeling information must be printed on the "ONE END" panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a pressure-sensitive label that is applied to each container. The UPC 14-digit I 2/5 code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of the "ONE END" designated panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the "TOP PANEL" or "ONE END" designated panel. The processor's name, address, and phone number must be printed on the "TOP PANEL" or "ONE END" designated panel. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.

USDA FOOD

USDA INSPECTED EGG PRODUCTS PLANT 42

Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate with
__ Percent Water as a Carrier, Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Panel
May Be Placed Here

KEEP FROZEN

6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

CONTRACT NO. _____
PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 4
USDA Label Information for Shipping Containers of Frozen Whole Eggs With Monosodium Phosphate In 5-Pound Cartons

<u>Marking Information</u>: USDA labeling information must be printed on the "ONE END" panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a pressure-sensitive label that is applied to each container. The UPC 14-digit I 2/5 code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of the "ONE END" designated panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the "TOP PANEL" or "ONE END" designated panel. The processor's name, address, and phone number must be printed on the "TOP PANEL" or "ONE END" designated panel. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.

USDA FOOD

USDA INSPECTED EGG PRODUCTS PLANT 42

Pasteurized Frozen Egg Product
WHOLE EGGS

Monosodium Phosphate Added to Preserve Color

Processor's
Name, Address, and Phone No.

Nutrition Facts Panel
May Be Placed Here

KEEP FROZEN

6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

CONTRACT NO. _____
PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 5
USDA Label Information for Shipping Containers of Frozen Whole Eggs With Citric Acid In 5-Pound Cartons

<u>Marking Information</u>: USDA labeling information must be printed on the "ONE END" panel of each shipping container as provided in Exhibit 2. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a pressure-sensitive label that is applied to each container. The UPC 14-digit I 2/5 code (1 07 15001 01568 3), symbol and code, must be shown in the lower right-hand corner of the "ONE END" designated panel. The USDA symbol, copy on back of Specification, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the "TOP PANEL" or "ONE END" designated panel. The processor's name, address, and phone number must be printed on the "TOP PANEL" or "ONE END" designated panel. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements.

USDA
U.S. DEPARTMENT OF AGRICULTURE
FOOD
★★★

USDA
INSPECTED
EGG PRODUCTS
PLANT 42

Pasteurized Frozen Egg Product
WHOLE EGGS

CITRIC ACID. __ PERCENT WATER AS A CARRIER, ADDED AS A PRESERVATIVE

Processor's
Name, Address, and Phone No.

Nutrition Facts Panel
May Be Placed Here

KEEP FROZEN

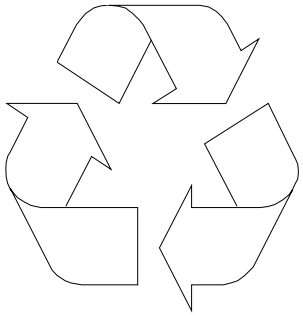
6/5-lb. (2.27 kg) Cartons
Net Weight 30 lbs. (13.61 kg)

CONTRACT NO. _____
PRODUCTION DATE _____

UPC Symbol and Code

EXHIBIT 6
Recyclable Symbol and Plastic Materials Code System

RECYCLABLE SYMBOL (for Shipping Containers)



PLEASE RECYCLE

PLASTIC MATERIALS CODE SYSTEM

Code	Material
1 PETE	**Polyethylene Terephthalate (PET)**
2 HDPE	**High-Density Polyethylene**
3 V	**Vinyl / Polyvinyl Chloride (PVC)**
4 LDPE	**Low-Density Polyethylene**
5 PP	**Polypropylene**
6 PS	**Polystyrene**
7 OTHER	**All Other Resins**

EXHIBIT 7
USDA Labeled Thirty-Pound (13.61 kg) Plastic Containers

Shipping containers shall be marked with the information shown below. Markings must be legibly preprinted, stamped, or stenciled on containers, or printed on a pressure-sensitive label that is applied to each container. The words "FROZEN WHOLE EGGS" must be printed in letters that appear more prominently than the other lettering on the container. The processor may show the KOSHER symbol if the commodity meets the "kosher" requirements. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height.

Pasteurized
FROZEN WHOLE EGGS

HANDLE PROPERLY TO AVOID SPOILAGE OR FOOD POISONING.

Storing: Place container of frozen whole eggs into freezer immediately upon delivery.

Thawing: Thaw only the containers needed. Do not allow any portion of product to exceed 40 °F (4.4 °C) during thawing.

Use thawed whole eggs within 24 hours. Immediately refrigerate (at 35 °F to 40 °F (1.7 °C to 4.4 °C)) unused whole eggs.

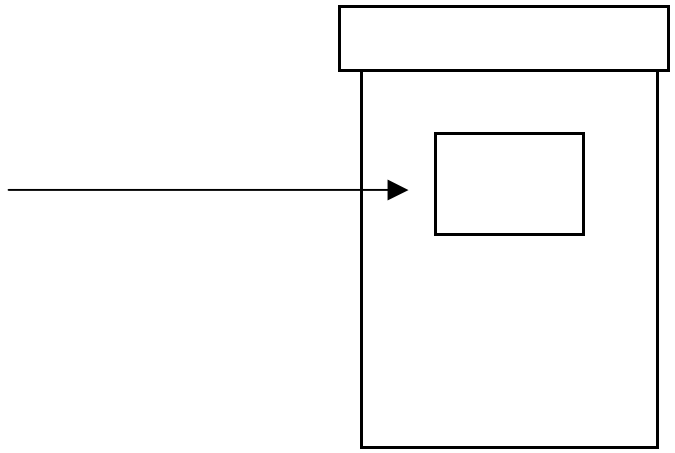
Using: For use by a contractor to prepare cooked or baked products, or for use by other large volume users in cooked and baked products.

USDA INSPECTED EGG PRODUCTS PLANT 42

Contract Number: _____ Processor's
Production Date: (Month, Day, and Year) Name, Address, Phone No.

PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 □C)
OR BELOW

30 lbs. (13.61 kg) Recycle Plastic Materials Code Kosher Symbol (as applicable)



USDA SYMBOL